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PAPERS  
IN  
COLONIES AND TRADE.

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No. I.

CULTURE OF SPICES IN THE WEST INDIES.

*The LARGE GOLD MEDAL, the Premium offered, was voted to Mr. DAVID LOCKHART, Botanical Gardener to the Government of the Colony of Trinidad, for not less than 20 lbs. of Nutmegs, of good and merchantable quality, grown by him in that colony. Samples of the same have been placed in the Society's Repository.*

THIS is to certify that a box, addressed to the care of William Vaughan, Esq., to which the government seal is attached, contains spices enumerated in the enclosed letter to the governor, the produce of the island of Trinidad; and the person styling himself D. Lockhart, by whom they were cultivated, is the botanical gardener to this government.

Given under my hand and seal of office, at government house, in the town of Port of Spain, this 3d day of November, One Thousand Eight Hundred and Thirty.

By command of his Excellency,

FREDERICK HAMMET, Sec.

*St. Ann's, the Residence of the Governor  
of Trinidad, 12th Oct. 1830.*

HEREWITH I have the honour of presenting to your Excellency a parcel containing 20 lbs. of nutmegs, gathered from the trees in this garden; and I request that you will be pleased to forward them to the Society for the Encouragement of Arts, Manufactures, and Commerce, in London, with the requisite certificates on my behalf, as a candidate for the premium offered by the Society for the growth of this valuable spice in the British colonies.

I have reason to believe that these nuts will be found of as fine quality as those imported from the East India islands. They may prove soft on trial, from their freshness; but this (if an objection) can be remedied by their being dried more highly in the sun in future. They are simply dried, without immersion in lime water.

The first introduction of this plant into the British West Indies, was to the island of St. Vincent, from Cayenne, during the short peace of Amiens. Of the two plants imported, one died, and the other proving to be a male tree, it was aided by two others from this island, which had come in the ship *Fortitude* from India hither, in the year 1806; and from this stock proceed the plants which were procured by Governor Sir Ralph Woodford, and were planted by me in this garden in 1820. There were then five plants, probably five years old each.

In 1823 one of them shewed flower, and proved to be a male; in 1824 one of the others bore fruit. In the same year fifty more plants were procured from St. Vincent; in all fifty-five. Thirty-two have proved females, from which this spice has been gathered since the beginning of May in the present year; and plants

have been raised both from seeds and layers sufficient to plant 100 acres of land: these, with forty-seven that are planted in this garden, now amount to 102 in the whole.

In 1828, I gathered from one of the trees, planted in 1820, 1300 perfect fruit; and this season, some of the trees planted in 1824 have been equally productive.

An establishment might be formed with the above plants and the other exotic spices, viz. the clove, black and Guinea peppers, also our native vanilla; all of which might be attended by the same people. This object is surely worthy the attention of government.

I hope your Excellency will confirm my remark, as this cultivation is singularly adapted to the occupation of white persons, of all ages and both sexes; for the nutmegs require to be constantly shaded under other trees, and during the dry season are in need of irrigation, otherwise the roots (which are fibrous, and run near the surface) would be severely injured, and the greatest part of the produce of the season thereby be destroyed. They require to be planted in strong rich (rather moist) loam; for they will not yield much fruit if planted in a sandy soil; and this point must be particularly attended to, or success cannot be insured.

The trees should be planted from twenty-five to thirty feet apart. Each female tree is computed to yield, under the attention before described, 10 lbs. of nuts and about 1 lb. of mace annually, when in full maturity.

I have the honour to be, Sir,  
Your Excellency's most obedient humble Servant,  
D. LOCKHART.

*A List of the Spices enclosed in parcels, Nos. 1 to 11.*

No. 1 contains 5 lbs. of oval nutmegs.  
 2 ..... round do.  
 3 ..... oval do.  
 4 ..... do. do.  
 5 A glass jar with three varieties of fruit and  
     branches, with male and female flowers (in  
     spirits) of the nutmegs.  
 6 mace gathered in 1829.  
 7 ..... ditto .... 1830.  
 8 cloves.  
 9 Guinea peppers.  
 10 black do., not sweated.  
 11 the long var. of nutmegs, dried.

D. LOCKHART,  
*St. Ann's, 12th Oct. 1830.*      *Botanical Gardener.*

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In order to assist the committee in forming an accurate opinion on the quality of the nutmegs and mace sent by Mr. Lockhart, they were submitted to the examination of Mr. Emley, of Nicholas Lane, spice-broker. That gentleman reports, that the nutmegs Nos. 1 and 3 are extremely similar to one another: they are in general of an oval shape, but many are round, or nearly so. They have all much oil in them, and are of good flavour: the shape of the long ones is the only thing against them; but the round ones are very good, and saleable. The whole parcel, unsorted, would bring 2s. 10d. per lb.

No. 2 nutmegs will answer very well for home consumption: they are of very good quality, and are of a brown colour, which will enhance their price, brown

nutmegs at present being scarce ; they are worth from 3s. to 3s. 3d. per lb.

No. 4 nutmegs are rather larger than Nos. 1 and 3 ; in all other respects they bear a close resemblance to them, and would find a ready sale in the home market. The present price of the best East Indian nutmegs is from 3s. to 3s. 3d. per lb.

The monthly home consumption of nutmegs is fifty casks, or about 10,000 lbs. ; and the present stock in hand amounts to about 1400 casks.

Nutmegs, if imported from Holland directly for home consumption, are liable to a duty of 3s. 6d. per lb., but are allowed to be imported, under bond for re-exportation, without payment of duty. From London they are sent to the Cape of Good Hope, and are thence re-imported to England, and are then admitted for home consumption on payment of a duty of 2s. 6d. per lb. as coming from a British colony, from which proceeding a gain of 7d. or 8d. per lb. accrues, as the whole expenses of freight, insurance, &c. from London to the Cape and back again do not exceed 4d. or 5d. per lb.

The mace No. 6 is fleshy and intrinsically of good quality ; if properly sorted and flattened before drying, it would have been worth 4s. 6d. per lb. In its present state it would not bring a higher price in the English market than from 3s. 9d. to 4s. It is, however, superior to the average quality of East Indian mace, and its dark colours fits it well for the German market.

Mace No. 7 is of the same kind as the preceding ; but, from being partly broken and of a dark colour, is not worth more than from 3s. to 3s. 3d. per lb.

The best mace sold by the East India Company brings

about 4s. 6d. to 4s. 7d. per lb.; that imported by private traders is worth from 4s. 9d. to 5s. per lb.

N.B. Specimens of the exotic spices alluded to above, and the three var. of nutmeg fruit (in spirits) accompany this parcel of nutmegs for the Society's inspection.

D. LOCKHART.

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No. II.

EXTIRPATING THE STUMPS OF TREES.

*The LARGE GOLD MEDAL, the Premium offered, was voted to Sir JOHN JAMISON, K.G.V., President of the Agricultural Society of New South Wales, for his Method of Extirpating the Stumps of Trees, in order to clear Forest Land for Cultivation.*

*Regentville, New South Wales,*  
SIR,  
*24th May, 1830.*

OBSERVING that the "Society for the Encouragement of Arts, Manufactures, and Commerce," has offered a premium for the best method of extirpating the stumps and roots of trees, I beg leave through you to submit the method described in the accompanying address I delivered to the Agricultural and Horticultural Society, as my discovery, which method is in high approval, and general adoption and practice in this colony.

I am, Sir, &c. &c.

*A. AIKIN, Esq.*  
*Secretary, &c. &c.*

*JOHN JAMISON.*